Caprese Pasta Salad

Grocery List

* 4 C Rotini Pasta
* 130 g container Bocconcini Pearls

(about 12 – 14 Pearls)

* 1 pint Medley Tomatoes, halved
* 5 fresh Basil Leaves, rolled and sliced
* ¼ C loosely packed Parsley, roughly chopped
* 2 Tbsp. diced Red Onion
* Sea Salt / Pepper
* 1 Tbsp. Balsamic Vinegar

DRESSING

* 1/3 C EVOO
* 2 Tbsp. Balsamic Vinegar
* 1 clove Garlic, crushed and pressed (or minced)
* ¼ Tsp. dried Parsley
* 1/3 Tsp. dried Basil
* 1/3 Tsp. Sea Salt
* ¼ Tsp. Black Pepper

Dressed in a fresh Balsamic Vinaigrette

Prep Time: 15 Min

Cook Time: 10 Min



1. Fill a large sauce pan ¾ the way full with cold water and set to medium high. Once boiled, season liberally with sea salt and add the pasta. Cook to Al Dente (approximately 8 minutes) and strain. Rinse with cold water to stop the cooking process.
2. In a small mixing bowl, whisk together all ingredients for the dressing. Set aside.
3. In a large mixing bowl, add the cooked pasta, halved medley tomatoes (quartered for the larger ones), red onion, and bocconcini’s. Drizzle the dressing over the pasta and toss to combine.
4. Sprinkle in the basil and ¾ of the chopped parsley and toss once again to combine. Add a pinch each of sea salt and black pepper and the final Tbsp. of Balsamic vinegar. Toss again to fully mix everything together.
5. Transfer to a serving dish and sprinkle with the remainder of the chopped parsley.

\*\*I recommend chilling the salad for an hour to really enjoy it at its best! ☺